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A. D. MELVIN, CHIEF OF BUREAU.

THE NEW MEAT-INSPECTION LAW AND ITS BEARING
UPON THE PRODUCTION AND HANDLING
OF MEATS.

BY

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[Address before the New York State Breeders' Association at Syracuse, N. Y.,
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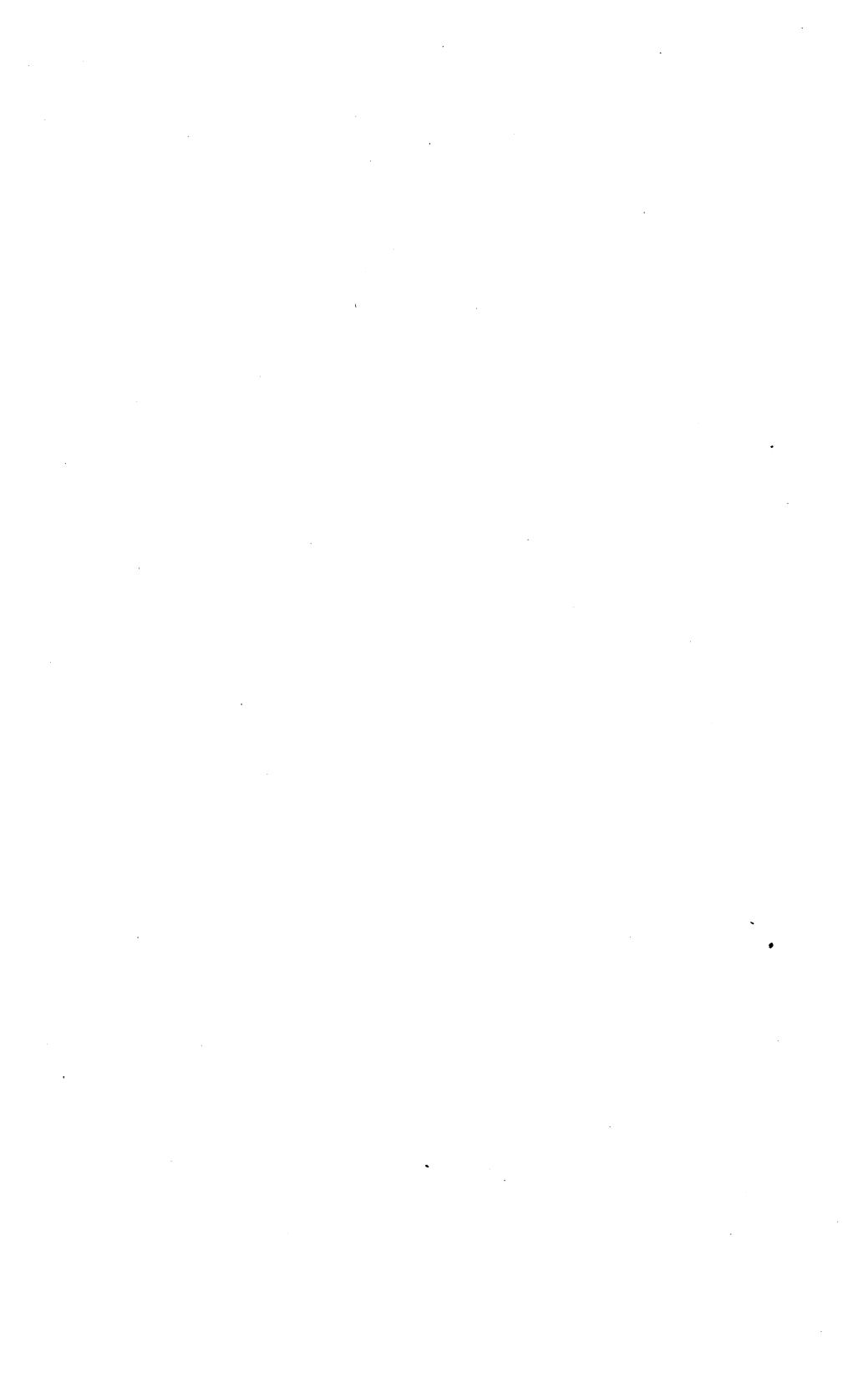
U. S. DEPARTMENT OF AGRICULTURE,
BUREAU OF ANIMAL INDUSTRY,
Washington, D. C., December 19, 1906.

SIR: I have the honor to transmit herewith the manuscript of an address on "The New Meat-Inspection Law and Its Bearing Upon the Production and Handling of Meats," which was delivered by George P. McCabe, Esq., Solicitor for the Department, before the New York State Breeders' Association at Syracuse, N. Y., on December 18, 1906. The subject is believed to be of sufficient general interest to justify the printing and distribution of this address, and I recommend the publication of the same as Circular No. 101 of this Bureau.

Respectfully,

A. D. MELVIN,
Chief of Bureau.

HON. JAMES WILSON,
Secretary of Agriculture.



THE NEW MEAT-INSPECTION LAW AND ITS BEARING UPON THE PRODUCTION AND HANDLING OF MEATS.

I have been requested to discuss the principal provisions of the meat-inspection law, the manner in which these provisions are enforced, and the bearing of the law, when vigorously enforced, upon the production and handling of meats.

In the main the meat-inspection law appears to work very well. The short time the law has been in operation renders it impossible to say more than this: As the work progresses important amendments may be necessary. The law applies only to four animals—cattle, sheep, swine, and goats—and to the carcasses, meat, and meat-food products of those animals, and is administered by the Bureau of Animal Industry.

The Secretary of Agriculture is authorized, in his discretion, to cause an ante-mortem inspection to be made of the four animals before they shall be allowed to enter into any slaughtering establishment. The law provides that all animals found on such ante-mortem inspection to show symptoms of disease shall be set apart and slaughtered separately from other animals, and when so slaughtered the carcasses shall be subject to a careful post-mortem examination and inspection. The Secretary has directed that the ante-mortem inspection shall not be made until the animal becomes the property of the establishment which is to slaughter it. This rule is necessary, for until the animal becomes the property of the establishment the Department has no control over its disposition and can not enforce the provision of law that all animals suspected of disease on ante-mortem examination shall be slaughtered and the ante-mortem diagnosis confirmed or disproved by the post-mortem inspection.

The Secretary is directed and required to cause a post-mortem examination and inspection to be made of the carcasses and parts of carcasses of the four animals which are prepared for human consumption at any establishment in any State or Territory or the District of Columbia for transportation or sale as articles of interstate or foreign commerce. This post-mortem examination and inspection is made by competent veterinary inspectors, graduates of reputable colleges, who, in addition to the college course, have passed

a stringent civil-service examination. The number of veterinary inspectors employed by the Department under the old meat-inspection law was 324. The number of veterinary inspectors on the rolls of the Department on December 1, 1906, was 531. During the month of October, 1906, the veterinary inspectors made post-mortem inspections of 4,062,389 animals.

The law provides that all carcasses and parts thereof found upon post-mortem inspection to be unsound, unhealthful, unwholesome, or otherwise unfit for human food shall be condemned, and shall, under Government supervision, be destroyed for food purposes. During the month of October, 1906, the veterinary inspectors caused to be destroyed absolutely for food purposes, by rendering into nonedible grease or fertilizer, 2,938 cattle and calves, 832 sheep, and 8,328 swine. In addition to the carcasses absolutely destroyed for food purposes, several thousand other animals were rendered into lard or tallow in order to protect the consumer against any possible danger of infection from eating the meat in a raw or rare state. A conservative estimate of the value, if healthy, of the carcasses and parts destroyed for food purposes by inspectors during the course of one year is more than two and one-half million dollars.

Provision is made in the law for the reinspection of carcasses or parts thereof at such times as may be necessary, and if upon any such reinspection any carcass or any part thereof is found to be unfit for human food such carcass or part thereof must be destroyed for food purposes by the establishment in the presence of an inspector. These reinspections are made by the veterinary inspectors already mentioned, and also by a special class of skilled men known as meat inspectors, of which more will be said later. Since the new law went into effect a large quantity of meat has been found unfit, on reinspection, and has been destroyed for food purposes. The law provides that if any establishment shall fail to destroy for food purposes carcasses or parts condemned by inspectors, the Secretary may remove the inspectors from the establishment. This drastic action would shut out from interstate commerce the products of the establishment.

The law provides that the ante-mortem and post-mortem inspections shall apply to all carcasses or parts of carcasses of the four animals, or the meat or meat-food products thereof, which may be brought into any establishment where inspection is maintained, and that such examination and inspection shall be had before the carcasses or parts thereof are admitted into the establishment. Under this clause of the law the Department ruled originally that carcasses of animals which had been killed without inspection and from which the viscera had been removed (such as animals killed upon the farm)

could not be admitted into establishments where inspection was maintained. This ruling was deemed necessary because of the fact that all meat-inspection authorities agree that it is impossible to conduct an efficient post-mortem examination of the carcasses unless the principal viscera be present and held with natural attachments. It was found that the strict application of this rule was a hardship to the farmers, particularly in the eastern part of the country, as it limited the market for their farm-dressed hogs and calves. The Secretary of Agriculture, as you are probably aware, is a practical farmer; his heart is with the farmer, and he will not let the farmer suffer if he can help it. This condition of affairs worried him not a little. He wished to broaden the farmer's market and not to narrow it. At the same time he was bound to stand for an efficient meat inspection. Finally, Doctor Melvin, the Chief of the Bureau of Animal Industry, under whose supervision the meat-inspection law is administered, proposed a solution of the question which is entirely acceptable to the meat-inspection authorities, and which, no doubt, will prove acceptable to a majority of the farmers after the method has been fairly tried. The regulation has been amended to permit the entrance into establishments where inspection is maintained of carcasses of animals which have been slaughtered without Federal inspection if the head and all viscera, except the stomach, bladder, and intestines, are present and held together by natural attachments at the time the carcass is offered for admission. Inspection is then had, and if the carcass is found to be free from disease and otherwise fit for human food it is marked "U. S. Inspected and Passed" and admitted into the establishment. And Secretary Wilson is satisfied, because the farmer has been taken care of.

The law directs the Secretary to cause the inspection and examination provided for by the act to be made during the nighttime as well as during the daytime, whenever the slaughtering of animals or the preparation of meat-food products is going on. This requirement of the law is strictly enforced by the Department. Where several establishments are located in one town, a system of patrol inspectors and patrol taggers has been installed. These men make the rounds of the various establishments by night, and are present not only when slaughtering is performed, but also at other times, when they make a general inspection of the plant with particular attention to sanitary conditions. Slaughtering is not usually conducted at night, except in emergency.

The Secretary is directed to cause an examination and inspection of all meat-food products prepared for interstate or foreign commerce, and for this purpose inspectors are to have access to all parts of es-

tablishments by day or by night, whether the establishments be operated or not.

Provision is made for a careful inspection of the four animals and their meat and meat-food products which are intended and offered for export to foreign countries. No clearance can be given to any vessel having on board any of the four animals, or the meat or meat-food products thereof, for export to a foreign country, until the owner or shipper of such animals or meats has a certificate from a Government inspector to the effect that the animals are healthy or the meats sound. The Secretary has the right to waive the requirement of a certificate, and has done so in some cases, but the inspection is mandatory, can not be waived, is always given, and only those animals found to be healthy, and meats which comply with the law, are allowed to be exported. This is an absolute protection for foreign countries against unhealthy American food animals and meats.

One of the most important features of the law is the sanitary inspection. The Secretary is directed to cause experts in sanitation and other competent inspectors to inspect all establishments in which the four animals are slaughtered and the meat is prepared for interstate or foreign commerce, in order to determine the sanitary condition of the establishments. He is authorized to prescribe the rules and regulations of sanitation under which such establishments shall be maintained. Where the sanitary conditions of any establishment are such that the meat or meat-food products are thereby rendered unfit for human food, he must not allow the meat or meat-food products to be labeled "Inspected and Passed." The sanitary regulations of the Department are stringent and are vigorously and rigorously enforced. Daily reports are made by the inspectors to the several chief inspectors, and these chief inspectors report weekly to the Chief of the Bureau of Animal Industry. The proprietors of any establishment not conducted in a sanitary manner are aware that the product of that establishment will not receive the Federal mark.

The law provides that meats and meat-food products which contain dyes, chemicals, preservatives, or ingredients which render such meat or meat-food products unsound, unhealthful, unwholesome, or otherwise unfit for human food shall be destroyed for food purposes in the presence of an inspector. The exception to this rule is that preservatives may be used in meat-food products for export to any foreign country when the preservative has been ordered by the foreign purchaser and when no substance is used in the preparation or packing of the meat which conflicts with the laws of the foreign country to which it is to be exported. The Department has collected the laws and rules and regulations of the various foreign countries regarding preservatives, and the inspectors are advised of these laws, rules, and

regulations and are cautioned not to allow any meat or meat-food product to be exported to a country if it contains a preservative forbidden by the laws or by the rules and regulations of that country. The Department has also ruled that dyes which are harmless may be used in meat-food products. However, the right is reserved by the Department to determine what dyes are harmless. So far, the only dye which is permitted is pure annatto, when used to color oleo oil and other rendered fats.

Few people are aware that no preservative or chemical other than common salt, sugar, wood smoke, vinegar, pure spices, and saltpeter may be used in any meat or meat-food product bearing the legend "U. S. Inspected and Passed." A wonderful revolution in this matter has been accomplished, quietly but effectively, within the last five months. The former practice can best be illustrated by a remark made by a small packer to the Secretary of Agriculture. In discussing the subject of preservatives in sausage, he said: "Mr. Secretary, what is reasonable is reasonable. What I want to use is a little borax, a little salicylic acid, a little anilin dye, and a little preservaline, and I can make sausage all right." He is making sausage now without using any of these substances.

I have been told by the attorney for one of the largest food interests in the United States that when a certain manufacturer of sausage was informed that the Department had forbidden the use of preservatives he replied: "That does not affect me. I do not use any preservative." His informant continued that the Department had forbidden the use of borax, at which he exclaimed: "Heavens! My business is ruined."

The law provides that all carcasses or parts which upon post-mortem inspection are found to be sound, healthful, wholesome, and fit for human food shall be labeled "Inspected and Passed," and all carcasses or parts not in the prescribed condition shall be labeled "Inspected and Condemned." This requirement of the law is strictly followed.

The establishments are required to label with the words "Inspected and Passed" all pots, cans, tins, canvas, or other receptacle or covering of meat or meat-food products prepared under the law, and no meat-food product is allowed to be sold or offered for sale by any person, firm, or corporation in interstate or foreign commerce under any false or deceptive name. The Department has held under this clause of the law that the use of labels which are misleading in any particular can not be permitted. The effect of this interpretation is that when one purchases a can of lard bearing the words "Pure Lard" and the legend "U. S. Inspected and Passed under the Act of June 30, 1906," he may be sure that he is actually receiving pure lard rendered from the clean, sweet fat of healthy animals. Simi-

larly, when a can bearing the inspection legend is marked "Veal Loaf," the meat constituent is veal and not pork. "Potted Ham" is ham and not minced dried beef.

Inspectors are forbidden to label any carcass or any part thereof, or meat-food product therefrom, until the same shall have been actually inspected and found to be sound, healthful, wholesome, and fit for human food, to have been prepared under proper sanitary conditions, and to contain no dyes, chemicals, preservatives, or ingredients which render such meat or meat-food product unfit for human food. An important feature of the labeling regulations is that each establishment has an official number, and this number must be placed upon each container of meat-food product sent out from that establishment. Thus the establishment which prepared the meat-food product can be identified at any time.

It is a violation of law, punishable by imprisonment and a heavy fine, to forge, counterfeit, simulate, or falsely represent, or without proper authority to use, fail to use, or detach, or to knowingly or wrongfully alter, deface, or destroy, or fail to deface or destroy, any of the certificates, marks, stamps, tags, labels, or other identification devices provided for by the law or by the rules of the Secretary. The Department is maintaining a close watch and is determined to protect the Federal label to the fullest extent of the law. One arrest has already been made for forging the label, and future offenders will be vigorously prosecuted.

The law provides that on and after October 1, 1906, no carcass or part thereof shall be offered for transportation or transported from one State or Territory or the District of Columbia to another State or Territory or the District of Columbia, or to any place under the jurisdiction of the United States, or to any foreign country, unless the said carcass or part thereof has been inspected, examined, and marked as "Inspected and Passed," in accordance with the law and the rules and regulations of the Secretary of Agriculture. This is the clause of the law which makes its efficient execution possible. The Federal Government can not exercise the police power of a State and force the slaughterer or preparer of meat-food products to submit to inspection, but the Federal Government can and does say, with certain exceptions, which will be hereafter noted, that no carcass or part thereof which has not been inspected and passed by Federal employees shall be allowed in interstate or foreign commerce.

The meat-inspection law was approved on June 30, 1906, and, as stated, the provision for the interstate and foreign transportation of meat was made to take effect on October 1, 1906. This left only three months in which to formulate rules and regulations and to educate slaughterers, packers, and carriers to the new order of things. Now it

is obviously impossible for the agent of a carrier to determine whether each piece of meat offered for transportation has been inspected and passed and so marked. Great delay and damage would be caused if the agent of each connecting carrier had to open and examine each car and package to determine this fact. Again, the provisions of the act requiring inspection to be made by the Secretary of Agriculture do not apply to animals slaughtered by any farmer on the farm and sold and transported as interstate or foreign commerce, nor to any retail butcher or retail dealer in meat and meat-food products supplying his customers. It is impossible for the agent of the carrier to know of his own knowledge whether a person offering meat for interstate shipment is a farmer or a retail butcher or dealer. Accordingly the Department, in conference with representatives of the principal transportation lines of the United States, determined that the only practical way to handle the matter was to require a certificate for every interstate or foreign shipment of meat or meat-food products. Under the regulations, if a person desires the interstate transportation of meat or meat-food products which have been inspected and passed and so marked, he is required to deliver to the carrier, at the time the meat is offered for shipment, a certificate stating that the meat has been inspected and passed and so marked.

A retail butcher or a retail dealer is required to submit his plant to sanitary inspection by the Department. If the plant proves to be sanitary and the business is of a character that can properly be called retail, he receives an exemption permit from the Secretary of Agriculture. Two thousand five hundred and fifty permits of this nature have been issued, allowing retail butchers and retail dealers to supply their customers in interstate trade. When the shipment of a retail butcher or a retail dealer is offered for interstate transportation, the retailer is required to give a certificate to the carrier that he is a retail butcher or a retail dealer; that he is shipping the meat to supply a customer, and that the meat is sound, healthful, wholesome, and fit for human food. These certificates are delivered in duplicate to the carrier, who transmits one copy to the Department of Agriculture, where the amount and description of the shipment are listed against the permit, and thus the Department is informed exactly of the character and amount of the shipments made by each retail butcher or retail dealer under permit. When a farmer desires to ship in interstate commerce, he certifies to the carrier that he is a farmer; that the carcasses are those of animals killed by him on his farm, and that the meat is sound, healthful, wholesome, and fit for human food. The farmer does not need a permit from the Department of Agriculture. The forms of certificates are furnished, and usually filled in, by the agents of the carriers, and all that is required

from the shipper is his signature. However, if any person sells, or offers for sale or transportation, in interstate or foreign commerce, any meat or meat-food products which are diseased, unsound, unhealthful, unwholesome, or otherwise unfit for human food, knowing that such meat or meat-food products are intended for human consumption, he is guilty of a misdemeanor and is subject to fine and imprisonment. The Secretary is authorized to require inspection from any farmer or retail butcher or retail dealer, notwithstanding the exception of these classes by the law.

No person, firm, or corporation engaged in interstate commerce in meat or meat-food products may transport or offer for transportation, or sell or offer for sale, any such meat or meat-food products in any State or Territory, other than the State or Territory in which the meat or meat-food product is prepared, until the said person, firm, or corporation shall have complied with all the provisions of the meat-inspection law. In this connection it is but fair to state that the Department has received the most earnest and sincere cooperation, assistance, and help from slaughterers, packers, and others engaged in the meat trade, and from the corporations owning and controlling the transportation lines.

The law provides that any person, firm, or corporation is guilty of a felony and subject to fine and imprisonment who shall give, pay, or offer to any inspector or other officer in the employ of the United States, authorized to perform any of the duties prescribed under the meat-inspection law or the rules and regulations of the Secretary of Agriculture, any money or other thing of value. Any employee of the United States, authorized to perform any of the duties prescribed by the meat-inspection law, who accepts any money or other thing of value, given with intent to influence official action, is guilty of a felony and is required to be summarily discharged from office and is subject to fine and imprisonment. The Department maintains a force of traveling inspectors whose duty it is, among other things, to investigate and report upon the personnel of the inspectors. Furthermore, to reduce to a minimum the chances of collusion, the inspectors are transferred from place to place and are not aware at any time how long they will remain in one place, nor do they know the next place to which they will be transferred.

Violation of any of the provisions of the meat-inspection law not otherwise specifically provided for is a misdemeanor and subjects the offender to a fine of not to exceed \$10,000 and to imprisonment for a period of not more than two years, or to both such fine and imprisonment.

The meat-inspection law carries a permanent appropriation of \$3,000,000 per annum for the expenses of administering the law.

Based upon the expenditures for that portion of the fiscal year which has already elapsed, the Department is of opinion that the appropriation of \$3,000,000 will be sufficient to provide for all the expenses of the inspection for the present fiscal year. It is only by the closest economy, consistent with the efficient execution of the law, that this result can be obtained. The number of establishments under inspection is 632, and the number is increasing daily. The total number of employees engaged in meat inspection on December 1, 1906, exclusive of clerks necessary for recording and correspondence, was 1,964. This force is made up of the veterinary inspectors before mentioned; of stock examiners, who are principally engaged in the ante-mortem inspection of animals; of taggers, who label the carcasses and meat-food products; and of meat inspectors, who should not be confused with veterinary inspectors. The veterinary inspectors make final ante-mortem inspections, make post-mortem inspections, and pass upon the healthfulness and fitness for food of the carcasses as the animals are killed. The meat inspectors, on the contrary, do not conduct any post-mortem inspections in the technical sense of the word, but are men who are skilled in the preparation and handling of meats. They test meats and meat-food products to ascertain whether they are tainted, and to see to it that cleanliness is observed in all branches of the work. They are selected because of their practical experience in these lines, and each one has passed a searching civil-service examination. The Department has established, in several of the larger cities of the country, chemical laboratories, where daily tests are made of the products which are prepared in the various establishments, to determine whether or not they contain prohibited dyes, chemicals, or preservatives. These chemical laboratories are in charge of competent chemists, graduates of reputable colleges, who have passed the examination prescribed by the Civil-Service Commission.

A pathological laboratory has been established in Chicago under the supervision of a skilled scientist, and this laboratory will divide with the main laboratory in Washington the diagnosis of obscure cases and the work of the continued education of the veterinary inspectors along the most advanced and approved lines of meat inspection.

Now, let us consider the bearing of the meat-inspection law upon the production and handling of meat. The first and most essential thing necessary to insure the success of the breeders, feeders, and packers of this country is as large and as open a market as can be secured for the food animals and for the meat and meat-food products produced by them. Any measure which will widen the present domestic and foreign markets is a benefit to breeders of live stock and

to the producers of meat. It has been stated, with truth, that coincident with the passage of the meat-inspection law there was a striking falling off in our exports of meat-food products to foreign countries. This condition was caused by the reports of investigating committees on the condition of the packing houses in the city of Chicago, and the subsequent publication and agitation of the matter in the newspapers of the United States and of foreign countries.

The meat-inspection law and the shrinkage of exports of meat-food products were the immediate concrete results of the conditions found in the Chicago packing houses. It is interesting and instructive to discuss for a moment the figures showing the value of the canned and fresh meats exported during the months of July, August, September, and October for the past five years. During that period of 1902 the value of the canned meats exported was \$3,629,508, and the value of the fresh meats was \$8,485,352. During the same period of 1903 the export of canned meats amounted to \$3,381,220 and the fresh meats to \$9,509,362. In 1904 the canned meats amounted to \$2,479,848 and the fresh meats to \$6,896,063. In 1905 the canned meats amounted to \$2,971,648 and the fresh meats to \$7,547,199. For 1906 the value of the canned meats exported during the four months was only \$1,031,148, and the value of the fresh meats during the same period was \$7,909,413. These figures were compiled by the Division of Foreign Markets, Department of Agriculture, and are official.

It is, of course, to be borne in mind that during some of these years special causes, such as foreign wars and tariff changes, led to a large increase in our exports of meats. Nevertheless, the conclusion is irresistible, from the figures given, that the export trade in canned meats has shrunk temporarily at least 50 per cent, while the average value of the exports of fresh meats has been maintained. While no figures are available, I am credibly informed that practically all the force of the agitation in this country was felt in the sales of prepared meat-food products, and that the sales of fresh meats have not been materially affected. At no time during the investigation of the packing-house conditions was there any considerable complaint against fresh meats. The criticism was directed against conditions of filth and uncleanness in the preparation and handling of prepared meat-food products. Some meat-food products were prepared in a cleanly and sanitary manner, but for the moment the innocent suffered with the guilty. The sole conclusion is that our own people and the peoples of foreign nations have discriminated to a nicety between the product which was prepared under proper conditions and the product the preparation of which was open to criticism. It should naturally follow, then, when the packing houses of the country are maintained in a sanitary condition, that the Government stamp of inspection upon

meat and meat-food products will be given full faith and credit by foreign nations, and in the end we may naturally expect, as a result of the agitation of the past few months and the passage and enforcement of the drastic meat-inspection law, that there will be a permanent, steady increase in both the domestic and the foreign demand for American meat and meat-food products. *I am authorized to say to you that this Administration has made and will continue to make the Federal stamp upon meats and meat-food products stand for something.* When you see this stamp upon a product you may know that the meat is from healthy animals; that these animals were killed and the meat was prepared under proper sanitary conditions; that no harmful preservative, chemical, dye, or filth has been allowed in the preparation; that the name of the product on the label is a true name; and that the supervision of the preparation of that particular product has extended from the "hoof to the can."

In the discussion of a broader market for American live stock, it is interesting to note recent important action of the Meat Producers' Association, the National Live Stock Association, the Texas Cattle Growers' Association, and the Corn Belt Meat Producers' Association, at a conference held in Kansas City on October 9. It was there resolved by the representatives of the various associations present from the States of Iowa, Kansas, Nebraska, South Dakota, North Dakota, Montana, Idaho, Wyoming, Utah, Colorado, Arizona, New Mexico, Oklahoma, Texas, Missouri, Illinois, and Indiana that the live-stock interests demanded, on the part of the Congress of the United States, the enactment of laws to enable the Government of the United States to enter into trade arrangements or agreements with foreign nations which would afford the best possible market for the live stock and live-stock products, as well as other farm products, of this country. Congress was asked to empower the President of the United States, as a consideration for such agreements, while preserving the just rights of every interest involved, to make concessions and modifications in the tariff schedules on articles of commerce which will enable this Government to secure the most favorable trade relations with foreign countries with respect to live stock, products of live stock, and other farm products of this country. The President was urged to present to Congress in his annual message the just and reasonable demand and needs of the live-stock producing and farming interests of the country, and the live-stock producers and farmers were urged to lay these demands before their respective Congressmen.

Attention was called to the fact that the Congress of the United States had placed upon the statute books an adequate law providing for the inspection of live stock, meat and meat-food products thereof,

which should serve as a guaranty of the healthfulness, purity, and wholesomeness of our live stock and meats in the markets of the world. It was stated that this law renders unnecessary many of the existing sanitary regulations inaugurated by foreign countries, and, when properly understood, should secure a modification or removal of such restrictions. An appeal was made to the President of the United States and to the Secretary of Agriculture to present to the proper authorities of foreign countries, where these restrictions and regulations have been put into effect, the facts pertaining to the system of inspection now existing and in operation, whereby the live stock and meats of this country are inspected and their healthfulness and purity guaranteed, with the request for the removal of all such restrictions, to the end that, so far as possible, our live stock and meats may obtain a market in such countries without discrimination.

Efforts to secure a wider market for the farm products of the United States meet with the hearty approval of Secretary Wilson. The President of the United States has the whole matter under consideration, and it is hoped and believed that all obnoxious restrictions may be removed when the various foreign governments understand the meat-inspection label to be what it really is—a guaranty by the United States of the healthfulness, wholesomeness, and purity of the product.

In connection with the meeting at Kansas City at which the above resolutions were adopted, I desire to call to the attention of the breeders of New York the fact that apparently there was not a single Eastern State actively represented at that meeting. Since the advent of the refrigerator car and the cold-storage warehouse the meat trade of this country must be considered as a whole. The market conditions which affect the ranchman of Texas, who is raising a thousand canners upon the ranges of that State, also affect the breeder in the State of New York, who is raising a few fancy beef cattle for the market. To secure the best results, the breeders and feeders of every State in the Union should take up vigorously the question of the extension of markets and should back the Department of Agriculture in an insistent demand for an absolutely efficient, vigilant, fair, and square meat inspection. We have the healthiest food animals and the best feed in the world. If a due regard be had for cleanliness, decency, and honesty in the preparation and marketing of our meat products, the United States will continue to lead the world in the live-stock and meat trade.